

REMARKS

Claims 1, 4 - 8 and 10 - 17 remain active in the application.

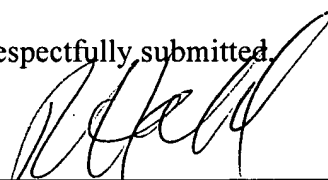
The present invention relates to a low-sodium solution for seasoning foodstuffs, consisting of 60 - 85 % water, 5 - 15 % potassium chloride, 8 - 18 % tartaric acid, 1 - 3 % of a magnesium salt and 2 - 15 % of a calcium salt. Sheikh requires citric acid to mask the bitter taste of potassium chloride, whereas the present claims exclude citric acid.

The examiner asserts that tartaric acid and citric acid are equivalent in low-sodium formulations, but has not shown that this concept exists in the prior art. Instead she has pointed to the fact that cancelled claim 3 recites both citric acid and tartaric acid, thus attempting to use the applicants own disclosure against him. This approach is not permitted for establishing a *prima facie* case of obviousness. The applicant is merely narrowing the claims and relying on the excellent effects of tartaric acid for making the bitter taste of KCl. There is nothing in the prior art of record which suggests that tartaric and citric acids have equivalent properties with regard to the taste of potassium chloride.

Applicants submit that the case is now in condition for allowance.

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Respectfully submitted,

  
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